



**Pepper Lime Cashews** 6  
*Farm Direct Cashews, Lime Leaf, Toasted Coconut, Long Pepper*

**Marinated Olives** 7  
*Coriander, Citrus, Piment d' Espelette*

**Pickle Plate** 5  
*Assorted Seasonal Pickled Vegetables*

**Popcorn Mix** 8  
*Cheddar Popcorn, Porcini Almonds, Puffed Wild Rice, Salt Vinegar Chickpeas*

**Chips & Dip** 5  
*Kennebec Chips, Caramelized Onion Dip*

**Warm Cheese & Chorizo Gougere** 9  
*Spanish Chorizo, Sheeps Cheese, Pork Romesco*

**Sweet Gem & Green Goddess** 10  
*Farm Eggs, Avocado, Palm Hearts, Fennel, Radish, Pickled Red Onion*

**Bacon Deviled Eggs** 10  
*Organic Eggs, Brown Sugar Bacon, Blackening Spice, Chile Morita Chutney*

**Beet & Arugula Salad** 12  
*Marinated Beets, Pinenuts, Bellwether San Andreas, Herbs, Tangerine, Vinniagrette*

**Spiced Empanada Sampler** 11  
*Cochinita Pibil*  
*3 Sisters & Cheese, Corn, Queso Fresco, Cheddar*  
*Impossible Chorizo & Black Bean, Vegan Chorizo*

**We proudly source from local, organic farms and suppliers including:**  
*Alfieri Farms, Rolling Oaks Ranch, Pitman Farms, Superior Farms, Bellwether Farms, Valley Ford Cheese Co., K&J Orchards, Knoll Farms, County Line Farms, Glaum Ranch, Yereña Farms*

**CONSUMER ADVISORY:** *Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please notify us if you have any food allergies.*

*A 5% surcharge will be added to your bill due to increased labor and business costs in San Francisco.*





**Ahi Tuna Tartare** 15  
*Mango, Jicama, Aji Amarillo, Cucumber, Tajin, Wheat "Duros"*

**Impossible® Veggie Sliders** 16  
*Vegan Patty, Red Onion Jam, Vegan Slider Sauce, Soft Seeded Bun*

**Cubano Bocadillos** 12  
*Mojo Marinated Niman Pork, House Made Ham, Swiss Mustard, Pickles, Roasted Garlic Aioli, Brioche*

**Veal Pork Meatballs** 13  
*Fresh Ricotta, Pesto Toasted Bread Crumb*

**Turkey Kofta** 15  
*Gyro Spices, Tzatziki, Pita, Pickled Turmeric Squash*

**Pear & Prosciutto Flatbread** 12  
*Fresh Ricotta, Pesto, Toasted Bread Crumb*

**Mushroom & Asparagus Flatbread** 14  
*Tomato Sauce, Buffalo Mozzarella, Parmesan, Aged Balsamic, Oregano*

## **CHARCUTERIE**

**Complete Platter** 17

**White Truffle Salami**, *Angel's Salumi, Carlsbad, CA*

**Mortadella**, *Fatted Calf, Napa, CA*

**Prosciutto**, *Creminelli, Salt Lake City, UT*

**Sweet Soppressata**, *Lady Edison, Chapel Hill, NC*

**Duck Salami**, *Angel's Salumi, Carlsbad, CA*

**Coppa Cotta**, *House Made*

**Pork Rillettes**, *House Made*

*House Trumer Pils Horseradish Mustard & House Pickles*

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*Four cheeses paired with four wines (2oz each). No substitutions.*

**Piccolo, Andante Dairy**

*Petaluma, CA (cow's milk, pasteurized)*

**2013 Caraccioli Cellars, Brut Cuvée, Santa Lucia Highlands**

**Verano, Vermont Shepherd**

*Westminster, VT (sheep's milk, unpasteurized)*

**2016 Chardonnay, Porter Creek, Russian River Valley**

**Cheddar, Shelburne Farms**

*Lake Champlain, VT (cow's milk, unpasteurized)*

**2015 Finca Terrerazo, Bodegas Musiguillo, Valencia, Spain (Bobal)**

**Glacier Blue, Cascadia Creamery**

*Trout Lake, WA (cow's milk, pasteurized)*

**MV Marsala, Superiore S.O.M, Ambra, Dolce, Intorcia, Sicily, Italy**

**CHEESE**

Single Cheese

9

Selection of Four Cheeses

30



**Piccolo, Andante Dairy**

*Petaluma, CA (cow's milk, pasteurized)*

*Strawberry Mâche Salad, Rhubarb Chutney*

**Kunik, Nettle Meadow Farm**

*Warrensburg, NY (cow & goat's milk, pasteurized)*

*Raisin Oat Cookie*

**Sawtooth, Cascadia Creamery**

*Trout Lake, WA (cow's milk, unpasteurized)*

*Beer Jelly, Marcona Almond Brittle*

**Tomme Dolce, Andante Dairy**

*Petaluma, CA (goat's milk, pasteurized)*

*Mission Figs, Walnuts, Honey Comb*

**Cheddar, Shelburne Farms**

*Lake Champlain, VT (cow's milk, unpasteurized)*

*Apple Compote, Mustard Chive Scone*

**Verano, Vermont Shepherd**

*Westminster, VT (sheep's milk, unpasteurized)*

*Early Girl Tomato Chutney, Shaved Fennel*

**Pleasant Ridge Reserve, Uplands Cheese Co.**

*Dodgeville, WI (cow's milk, unpasteurized)*

*Haricots Verts, Endive, Shiitake Mushroom*

**Glacier Blue, Cascadia Creamery**

*Trout Lake, WA (cow's milk, pasteurized)*

*Balsamic Caviar*

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## SWEETS

<b>Gingered Honey Panna Cotta</b> <i>Blood Orange Gelee, Ginger Cookie Crumble, Candied Kumquats, Micro Basil</i>	10
<b>Pistachio Cake</b> <i>Cherry, Heering Ice Cream, Cherry Bourbon Sauce</i>	10
<b>Francois' Warm Chocolate Tart</b> <i>Vanilla Chiboust Cream</i>	10
<b>Sweet Bites Sampler</b> <i>White Chocolate Blondies</i> <i>Raspberry Crumb Bars</i> <i>Mardi Gras Moon Pies</i> <i>Cornflake Toffee Cookies</i>	10

*\*No substitutions.*

## SWEET WINES (3oz/GL)

2016 Riesling, Auslese, Oppenheimer Sackträger, Dr. Heyden, Rheinhessen, Germany	10
2017 Muscat de Rivesaltes, Château de Caladroy, Roussillon, France	9
2015 Sauternes, Symphonie de Haut-Peyraguey, Château Clos Haut-Peyraguey, Bordeaux, France	20
2013 Late Bottled Vintage, Graham's, Portugal	12
2002 Colheita Port, Dow's, Portugal	18
MV 20 Year Old Tawny Port, Taylor Fladgate, Portugal	19
MV Madeira Bual, Boston, Historic Series, Rare Wine Co, Portugal	18
MV Marsala, Superiore S.O.M, Ambra, Dolce, Intorcia, Sicily, Italy	9

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